

ABSTRACT

A method for obtaining hot-formed products from the liquid and dense fractions of Antarctic krill comprising the steps of separating the Antarctic krill into two fractions, a liquid fraction and a dense fraction, remixing and homogenizing these fractions and
5 adding additives to the mixture such as salt, carbohydrates and fats, to then use an appropriate heat treatment to obtain its jellification in molds or in a heat extruder.